ELECTRIC TILTING BRATT PAN

PROUDLY AUSTRALIAN MADE

INSTALLATION PROCEDURE – USER MANUAL
SERVICE INSTRUCTION

MODELS TPE-75, TPE-100, TPE-150

TPE

Goldstein ESTABLISHED 1911

The Cooking Equipment Professionals

www.goldsteineswood.com.au

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1. *INTRODUCTION*

Congratulations for purchasing your Goldstein commercial cooking appliance. J. Goldstein & Co. is a wholly owned Australian company and has been operating since 1911, building high quality products. The information in this manual will assist your installer and ensure correct location and connection. Thoroughly read the user instructions and the user maintenance sections, as understanding your products, its operation, and its cleaning and service requirements will provide you with long and satisfactory service. Failure to do so could shorten the life of the product and decrease its efficiency. Please ensure only authorised service technicians are called to any difficulties that may arise.

INTRODUCTION

GOLDSTEIN ELECTRIC TILTING BRATT PAN
MODELS TPE-75 – TPE-100 – TPE-150

GOLDSTEIN TILTING BRATT PAN are designed to give long and satisfactory service and incorporate the best possible materials and workmanship. Proper installation, adjustment and preventative maintenance are vitally important if efficiency and appearance are to be maintained.

A freestanding pan automatically controlled electric-operated Tilting Pan.
The Tilting pan is mounted on 4 legs 200mm long. The Tilting Pan is equipped with a stainless steel back. Pan outer case and outer surround of stainless steel, cooking pan of stainless steel, sand blast finish & incorporating element.

Read these instructions carefully as they contain important safety information regarding the installation, usage and maintenance of this appliance.

2. *INSTALLATION*

RECEIVING INSPECTION – PRE-INSTALLATION

Please follow these instructions carefully

- Remove cartons from unit, check contents.
- Lift off base and screw the adjustable legs into the base.
- Set units in correct position.
- Adjust feet till they are all touching the floor and using spirit level, level from front to rear and left to right.
  This operation is important as variation 25 mm to 76 mm in a room is found to be common.
- Check all loose items listing on the back of warranty card.
- Have a licensed electrician connect your Tilting Pan to power, 3 phase Neutral & Earth.

PRE-INSTALLATION OF TILTING PAN

- Check that there is sufficient clearance between doors and passageways to move equipment into the cooking area.

- **SPECIAL** attention must be paid to fire hazards from combustible surfaces.

- Before first use, clean protective oil from bright parts and interior of pan with a solution of washing soda or other grease dissolving material. Drain then rinse thoroughly. (NOTE: It must be completely rinsed out, for even a small particle of cleaner in the pan will ruin the cooking medium).

-

Ventilation

Adequate ventilation must be provided, preferably by a hood with vent and exhaust fan.

INSTALLATION

NOTE: The appliance must be installed by an authorised person and in accordance with the regulations of the local Energy Authority and any other authority having jurisdiction. The appliance has been tested and preset before leaving our factory, but small adjustments may be necessary to suit local conditions.
Correct operation of the appliance must be tested as part of the installation procedure.

2. *INSTALLATION Cont'd*

Please follow these instructions carefully

1. Set unit in desired position. If rear wall is of combustible material ensure there is a minimum distance of 100mm between the back of the unit and the wall.

2. Adjust feet till they are all touching the floor and using a spirit level from front to rear and left to right. This operation is important as a floor variation of 25mm to 75mm in a floor is found to be common.
   NOTE: The above levelling procedure is critical for the Tilting Pan to work according to the manufacturers specifications.

3. Have a Licensed electrician connect your Tilting Pan TPE-75 12 Kw, TPE-100 and TPE-150 18 Kw 3 phase +N.

4. Also have your local plumber connect the water inlet.

CAUTION

NEVER ALLOW ELEMENTS TO OPERATE WITH TILTING PAN EMPTY THIS DAMAGES THE PAN AND VOIDS WARRANTY
DO NOT TURN ON MAIN SWITCH UNLESS MAKING SURE THE PAN BOTTOM IS COMPLETELY COVERED WITH COOKING MEDIUM

NOTICE
PLEASE RETURN YOUR WARRANTY CARD
FAILURE TO DO SO WILL VOID WARRANTY ON THE EQUIPMENT

3. *COMMISSIONING*

COMMISSIONING APPLIANCE – DETAILS, TESTING, CHECKING PRESSURE ETC.

COMMISSIONING CHECK LIST

1. **CHECK FOR DAMAGE AND MISSING PARTS.**

2. **REMOVE ALL PLASTIC COATING FROM S/STEEL PANELS.**

3. **MAKE SURE ALL PARTS ARE IN THEIR CORRECT POSITION E.G. TRAYS BURNERS KNOBS.**

4. **MAKE SURE ALL ELECTRIC AND GAS CONNECTIONS ARE CORRECT AND TIGHT.**

5. **LEVEL OFF UNIT LEFT TO RIGHT AND ALSO MAKE SURE THAT FRONT IS JUST 3-4 MM LOWER TO ALLOW FOR FLUING.**

6. **TURN ON GAS OR ELECTRICITY.**

7. **ADJUST GAS PRESSURE WITH THREE-QUARTERS OF THE UNIT RUNNING, ADJUST GAS PRESSURE.**

NATURAL GAS	**1.00 KPA**
LPG	**2.75 KPA**

8. **TURN ON ONE AT A TIME TO MAKE SURE ALL IS WORKING E.G. BURNER, RADIANT, GRIDDLE.**

9. **SHOW CUSTOMER**

   A) **HOW TO WORK EQUIPMENT**
   B) **HOW TO CLEAN**
   C) **HOW TO PULL IT APART E.G. TRAYS, TRIVETS.**
   D) **ALSO WHAT NOT TO DO, E.G. WATER WITH ELECTRICAL, GREASE AND OIL IN CONTROLS.**

10. **CHECK TO MAKE SURE MANUALS AND WARRANTY CARDS ARE THERE.**
    ALSO GO THROUGH MANUAL WITH CUSTOMER E.G. LIGHTING, CLEANING.

NOTE:

WASH HOSES SHOULD NEVER BE USED ON THE APPLIANCE.
USE OF HOSES WILL VOID WARRANTY

4. OPERATING INSTRUCTIONS

1 OPERATING BEFORE FIRST USE

Clean protective oil from bright parts and interior of pan with a solution of washing soda or other grease dissolving material. Drain PAN then rinse thoroughly.
(Note: It must be completely rinsed out for even a small particle of cleaner in the pan will ruin the cooking medium).

3. CLEANING

Your Tilting Pan deserves the same care you give your cooking pots. It should be kept clean and bright.

DAILY OPERATION

OPENING:
At opening time, always visually check the Tilting Pan Thermostat setting and main Switch is off.

GENERAL USE OF THE TILTING PAN

a) For consistent product quality, convenience and long-term savings, use a high quality liquid frying compound.

b) Temperature of frying compound. Although 180 degrees is the usual temperature recommended for most cooking operations, Tilting Pan should be carried out at lowest temperature, which will produce a high quality end product while ensuring maximum life of the cooking compound. When the Tilting Pan fryer is not in use, the temperature controller or operating thermostat should be set lower than that used during cooking. Light loads, too, may be cooked at lower temperatures. A good operator will experiment to determine the best temperature and load conditions for the various foods to be cooked.

WEEKLY

a) Completely drain the Tilting Pan vessel into either the filter or steel contained. Do not use a plastic bucket or glass container.
b) Clean the vessel with a good grade of cleaner or hot water and a strong detergent.
d) Bring to a rolling boil, turn the heat down and let the mixture stand until deposits and/or carbon spots can be rubbed off with the Teflon brush.
e) Scrub the Pan walls, then drain the vessel and rinse in clear water.
f) Refill with clear water and boil again.
g) Drain, rinse and dry thoroughly

3. *OPERATING INSTRUCTIONS Cont'd*

STAINLESS STEEL

All stainless steel body parts should be wiped regularly with hot, soapy water during the day and with a liquid cleaner designed for this material at the end of each day.

DO NOT USE STEEL WOOL, ABRASIVE CLOTHS, CLEANSERS OR POWDERS!
If it is necessary to scrape stainless steel to remove encrusted materials, soak the area with hot cloths to loosen the material, and then use a wood or nylon scraper.
DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless Steel. Scratches are almost impossible to remove

5. TECHNICAL DATA

***TPE*-75-100 - 150**

THERMOSTAT – LEFT HAND SIDE

The thermostat is readily removable from the front of the appliance after removing the bulb of the power element from under the clamp between the elements.

MAIN SWITCH

Removable from the front after unscrewing the front cover.

START UP PROCEDURE

1. Switch on main switch.
2. Turn on thermostat and set the desired temperature.
3. If appliance is not fully operable within 30 minutes check that power supply is correct at outlet of thermostat.
   All repair work must be carried out by a licensed electrician.

WATER SPOUT

This spout is situated on the right top back front of the appliance and is a Standard 12mm CP shower type and is a normal plumbing repair. All lines leading to and from it are copper. The water outlet terminates in swivel neck over the pan. This swivel neck is screwed into a flange, which is fastened to the appliance by metal threaded nuts (As per Page 10). Inlet water connection is on the left side 381 mm from the back approximately 114mm from the floor.

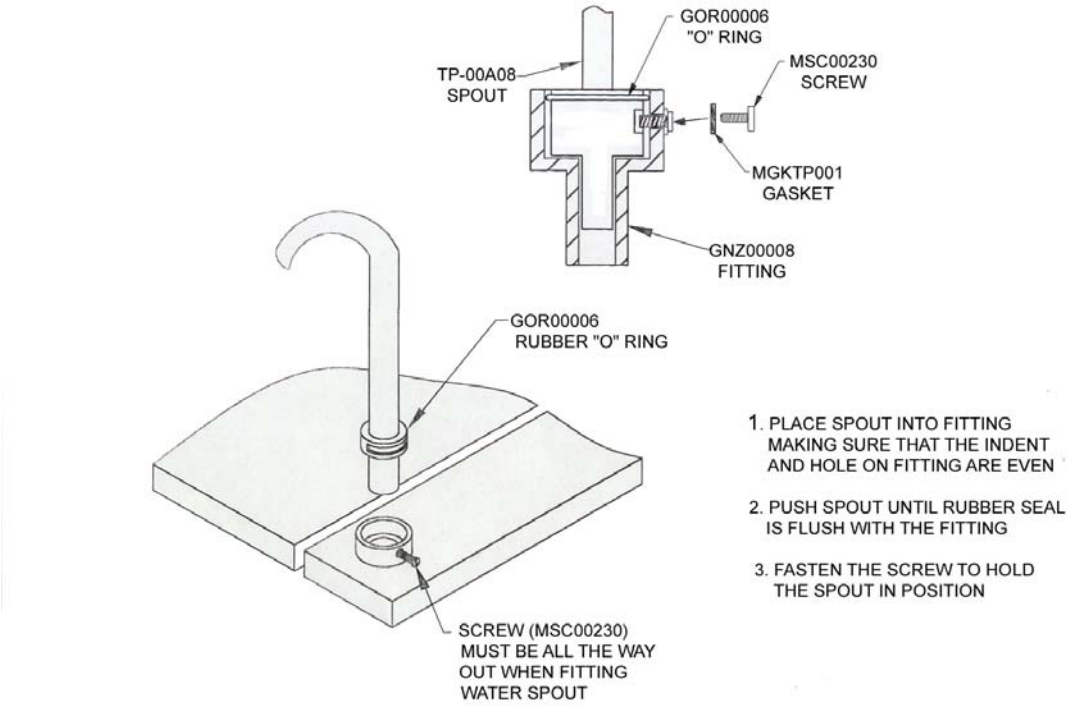
TILTING MECHANISM

Replacement or repair of faults can be achieved by bringing the pan to the upper limits of tilt and also removing the front panel and right hand side panel.

TILTING MECHANISM (on manual lift only) (as on Page 10)

1. Crank Handle
2. Shaft Key
3. Stock
4. Fulcrum
5. Roller
6. Pan Pivots
7. Allen Screw
8. Worm Drive
9. Worm Drive bearings
10. Pivot
11. Roller Guide

5. *TECHNICAL DATA Cont'd*



6. *SERVICING*

ACCESSING FRYERS FOR SERVICING

1. Main Light on Switch **NOT ON**

   (a) Check to see if working. May need New Switch.
   (b) Check power.

2. Some Sections not working

   (a) Check 3 phase coming **IN.**
   (b) Service person to check wiring.

3. Water leaking from Top.

   (a) Check washer in Top replace.

4. Not cooking even.

   (a) Check level of equipment.
   (b) Check all elements are working.
   (c) Check all 3 phase are coming in.

SERVICING

1. Check power in 3∅ N,E.

2. Check thermostat temperature.

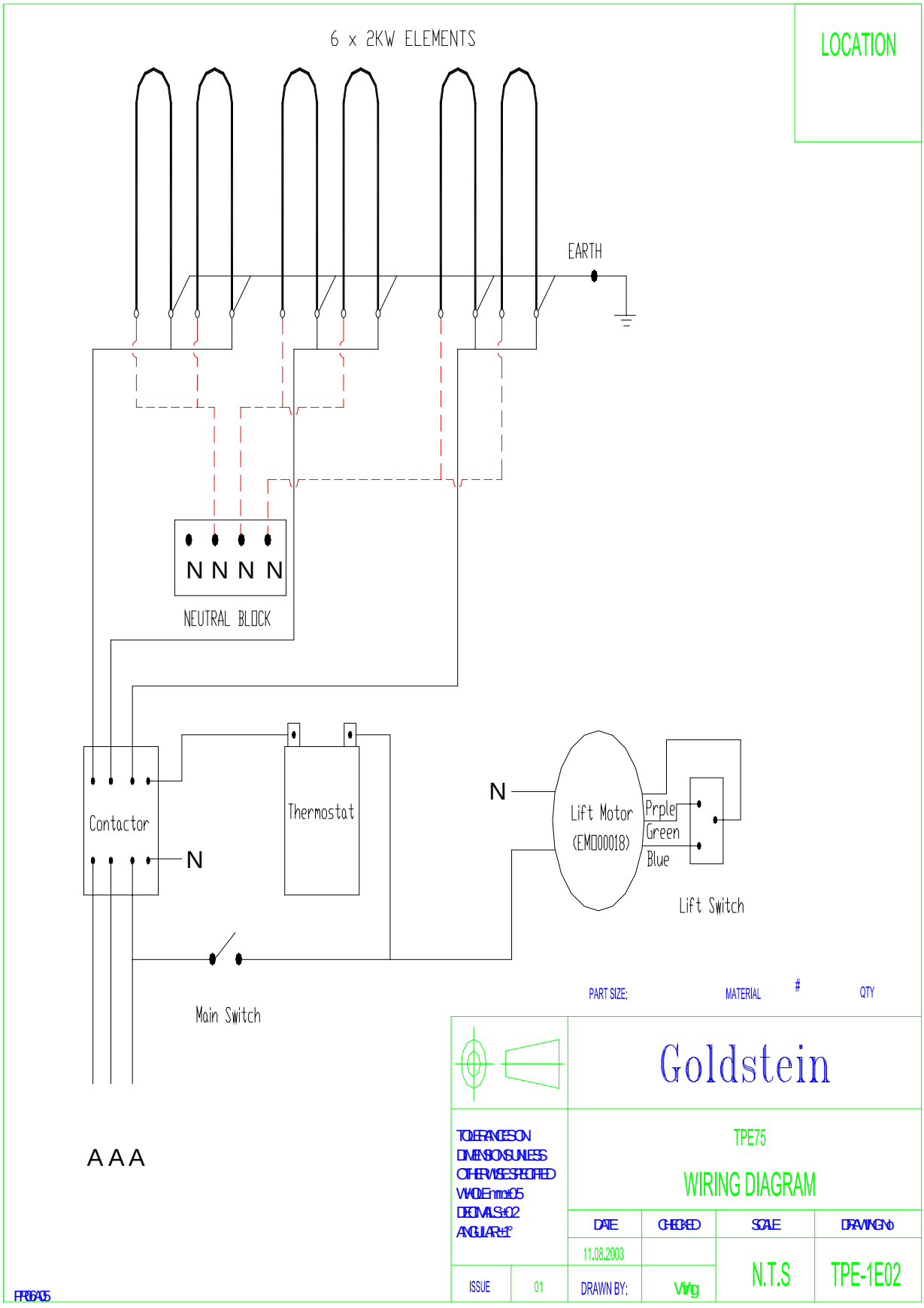
3. Motor is lifting..

4. Check current rating amperage.

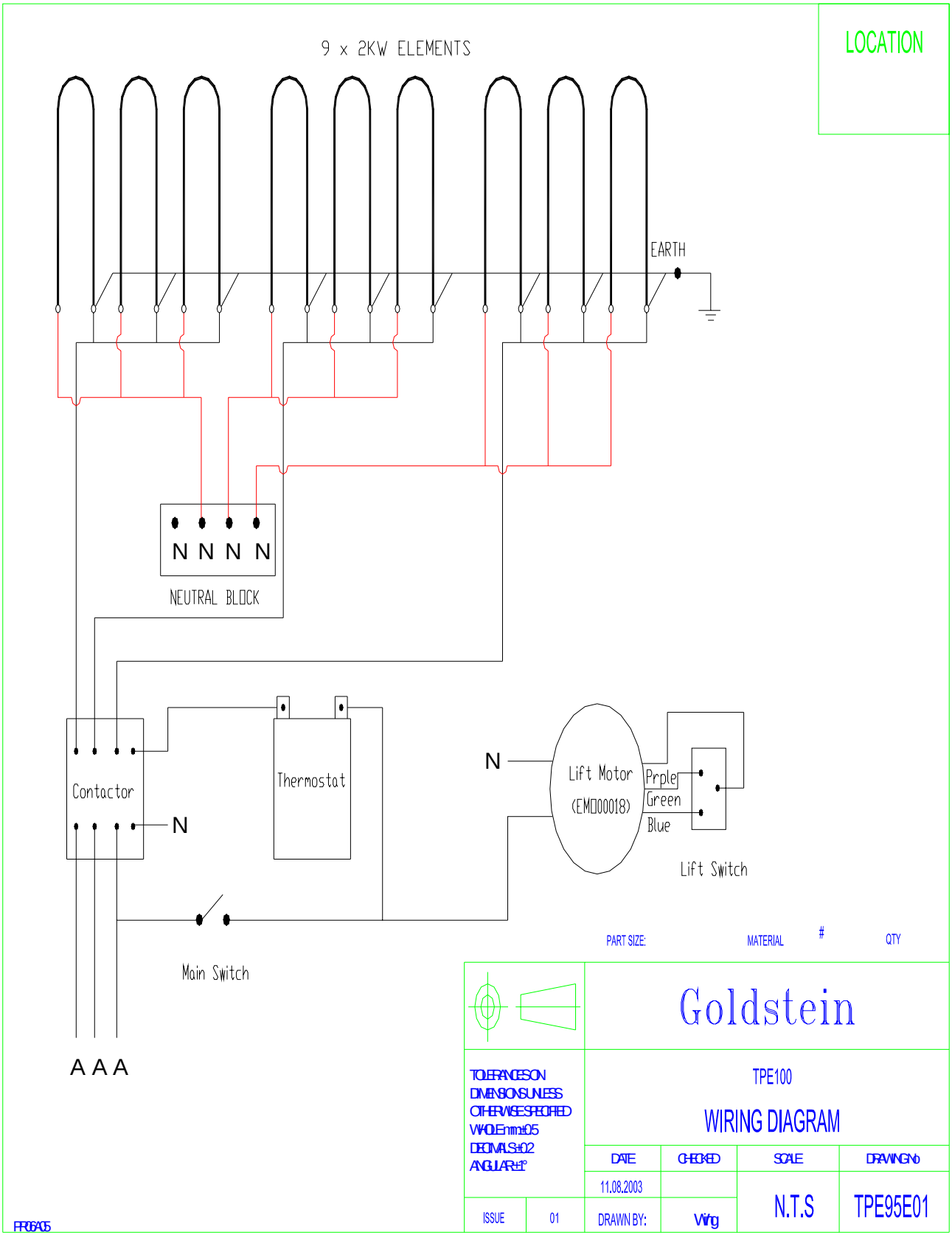
5. Levelling is right.

6. Water spout is not leaking.

7. WIRING DIAGRAM

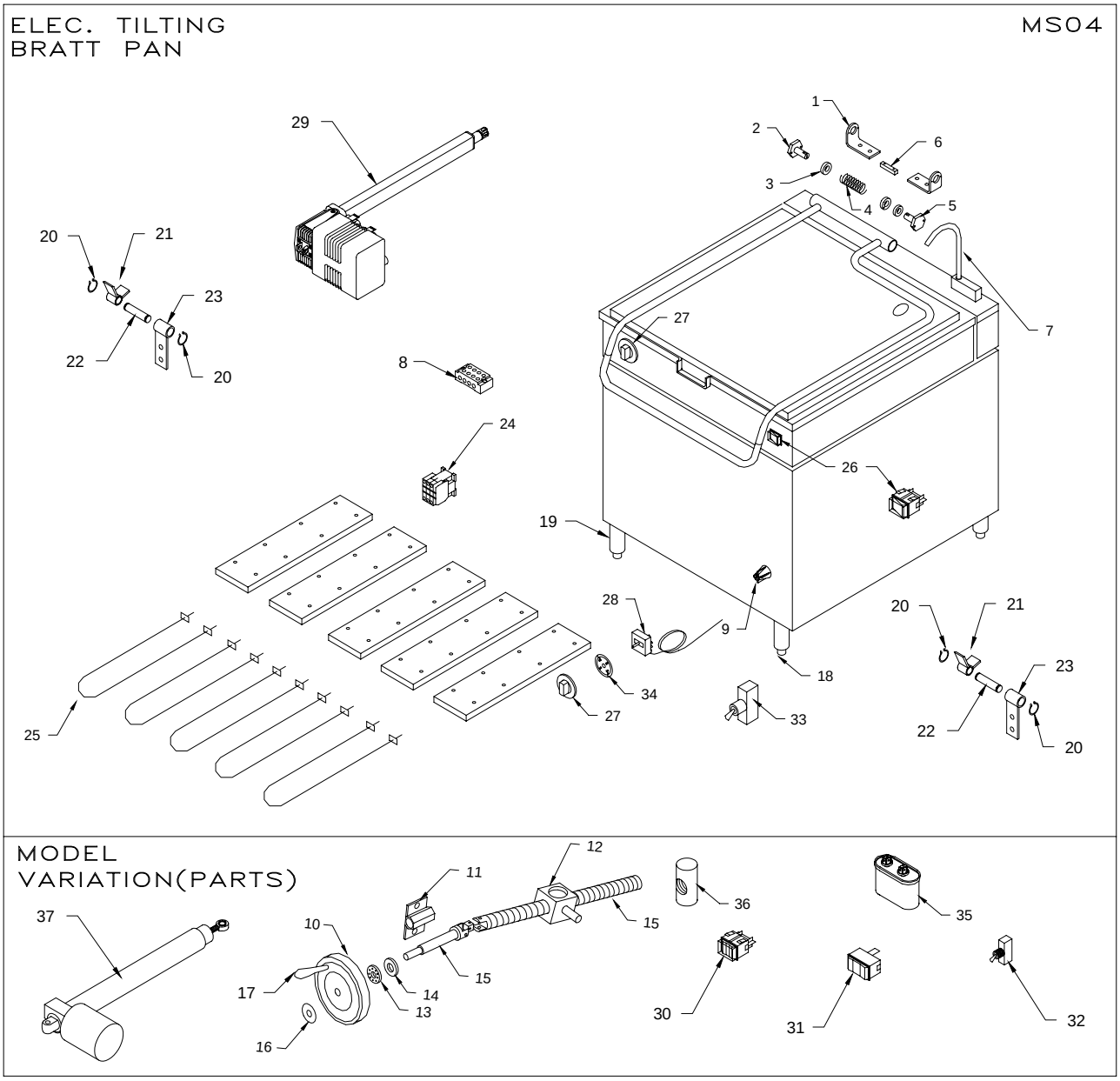


7. WIRING DIAGRAM



8. *DRAWING*

MODEL: TPE – 75, TPE – 100, TPE – 150



9. *SPARE PARTS*

MODEL: TPE-75, TPE-100, TPE-150

ITEM No.	CODE	DESCRIPTION
1.	TP-00M22	BRACKET – HANDLE HOLDER S/S ANGLE
2.	TP-00M18	TENSIONER – HEXAGON SPRING (TPI)
3.	TP-00M20	SPACER – BRASS 1 3/8” x 11/16” x 9/16”
4.	TP-00M21	SPRING – TPE
5.	TP-00M19	PIVOT PIN – HEX (TPE)
6.	TP-00M17	BRACKET – STAINLESS STEEL
7.	TP-00A08	WATER STAND PIPE ASSEMBLY
8.	ECNP4S30	4 WAY PORCELAIN CONNECTOR
9.	MTAW0001	WATER TAP ASSEMBLY – CONTROL COCK
10.	TP-00M24	WINDING WHEEL AND HANDLE
11.	TP-00M11	SHAFT – DRIVE SHAFT HOUSING + BUSH
12.	TP-00M09	YOKE – STEEL (TILT)
13.	TP-00M13	BALL RACE – 51104 (TILT)
14.	TP-00M14	SPACER – BRASS 1 ¼” x ¾” x ¼”
15.	TP-00M10	LEADSCREW ASSEMBLY
16.	TP-00M15	WASHER – TILTING MECHANISM HANDLE
17.	MHDPLTP1	BLACK COLLAPSIBLE HANDLE ONLY
18.	MLEPLBF1	FEET – PLASTIC BULLET 2D
19.	MLESSBFC	STAINLESS STEEL LEG WITH ADJ. PLASTIC INSERT
20.	MCLIP002	CIRCLIP
21.	TP-00M03	HINGE – SINGLE PLATE HINGE
22.	TP-00M05	HINGE PIN – TILT PAN (70.5mm)
23.	TP-00M25	HINGE – 2 PLATE
24.	ECT45AK2	CONTACTOR – 45A (ALL MODELS)
25.	EEVB29B0	ELEMENT – 2KW (PEG/GPED/TPE)
26.	ESW00007	SWITCH –MAIN. WITH SILICON BOOT
27.	MKNPLTS6	KNOB – (50°C~320°C)
28.	MTH00320	THERMOSTAT – TP (50°C~320°C)
29.	EMO00017	MOTOR – COMPLETE ELECTRONIC LIFTING (SKF)
30.	ESW00025	ROCKER SWITCH – BOOTED RUBBER
31.	ESW00020	ROCKET SWITCH – LIFT
32.	ESWT0001	SWITCH – TOGGLE
33.	TP-00A10	SWITCH TOGGLE 3 WAY WITH RUBBER BOOT
34.	MKNEP001	BEZEL FOR THERMOSTAT
35.	ECA00005	7.5 MF CAPACITOR
36.	GNT00037	BRASS NUT
37.	EMO00002	MOTOR – COMPLETE ELECTRONIC LIFTING MECH.85199

10. *WARRANTY*

Installation must be carried out according to local regulations by qualified trade persons.

Isolating switch(es), shut-off valves etc must be within easy reach of the machine for future service and maintenance requirements.

If in doubt call GOLDSTEIN/ESWOOD or their representative for further information. No responsibility will be accepted for defects or damages by improper installation, for changes to the product not authorised by GOLDSTEIN/ESWOOD or for operation outside the technical specifications.

GOLDSTEIN/ESWOOD warrants their products to be free from defects in material and workmanship under "normal use and service". This does not include normal wear and tear of parts. GOLDSTEIN/ESWOOD will repair or replace any parts, which in GOLDSTEIN/ESWOOD's sole judgement are defective in material or workmanship, in accordance with the warranty offered.

This undertaking covers the provision of labour and parts for 12 months from the date of delivery to the purchaser. This undertaking applies only to state capitals. Remote areas are not covered by this commitment and special enquiries should be made. **(Note: Travel time not covered by warranty).**

"To the maximum extent permitted by law, any liability on Goldstein/Eswood's part or on the part of its servants or agents for loss or damage of any kind whatsoever in connection with the products, including liability for or in respect of any claim arising out of contract, negligence or statute, shall not, in any event, exceed $100"

Labour under warranty is supplied free of charge during normal working hours, Monday to Friday. Should warranty work be requested outside of our normal working hours a labour charge will be applied equivalent to a normal hourly rate, without out of hours penalty rates. (Refer to last page of this manual for your closest branch for warranty repair services).

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11. *J* GOLDSTEIN & CO PTY LTD BRANCHES

For inquiries please call your nearest state branch:

Head Office
211-213 Woodpark Road
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